



# Maricopa County

Environmental Services Department

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## Multiple Owned Permits at One Location Guide Sheet

- 1. The following must be included in the variance request for the establishment that owns the fixed establishment.**
  - a. Proposed schedule for when multiple operators will use the kitchen and what steps will be taken to prevent cross-contamination. A logging sheet may be required to verify when multiple businesses are operating.
  - b. Describe what facilities are present to accommodate the food storage necessary for each of the operations. Also, what facilities are available for the varying types of food preparation, cooking and cooling of each operation and will there be sufficient space for each.
  - c. Demonstrate that there are sufficient warewashing facilities that can meet the peak demand of the establishment. Additional equipment may be necessary to accommodate the scope of the proposed businesses. Simultaneous use of warewashing facilities will not be allowed between vendors to eliminate possible cross-contamination issues.
  - d. How many additional, if any, other businesses are operating in the permitted facility at the time of the variance request.
- 2. The following must be included in the variance request for the establishment that will be using the fixed establishment.**
  - a. A letter stating that the owner of the fixed permitted establishment has given permission to use the facility and the proposed operating hours of the second business. A logging sheet may be required to verify hours of operation may be required.
  - b. The proposed menu of the establishment including those food items with advanced preparation.
  - c. Proposed schedule for when multiple operators will use the kitchen and what steps will be taken to prevent cross-contamination.
  - d. Describe what facilities are present to accommodate the food storage necessary for each of the operations. Also, what facilities are available for the varying types of food preparation, cooking and cooling of each operation and will there be sufficient space for each.
  - e. Demonstrate that there are sufficient warewashing facilities that can meet the peak demand of the establishment. Additional equipment may be necessary to accommodate the scope of the proposed businesses. Simultaneous use of warewashing facilities will not be allowed between vendors to eliminate possible cross-contamination issues.